Poultry Notes.

One often sees wood ashes used in the poultry house in winter, either combined with the manure to keep it in good condition for use in the garden, or scattered on the shelves beneath the roosts to make them easy to clean. This is a great mistake, as much of the value of the manure is lost on account of the chemical change caused by the union of the two substances. It causes the ammonia in the manure to be liberated and it passes off into the air and is lost. Not only that, but the ammonia is not a good thing for the fowls when they are confined in such close quarters. Sawdust, dry earth, dead leaves or coal ashes may be safely used, as they cause the loss of no valuable elements.

We feed all nuts left after the season is over to the fowls, cracking them very fine, so that they can clean all the meats out. Walnuts and butternuts are easiest for them to handle, but they also get much good from hickory and hazelnuts. The nuts supply an element that the fowls can otherwise get only in meat, bugs and worms, and being fed in winter when such food is hard to get, forms a valuable addition to their rations.

For a change we often soak the grain fed the fowls, letting it remain in water for a day or two before feeding. Occasionally corn, oats and wheat are roasted so that much of the grain is charred on the outside.

They eat it greedily, and besides changing the diet, the charcoal is a great benefit to fowls, preventing indigestion and keeping them healthy.

Ordinary charcoal broken in small bits is also given occasionally, being placed in a hot oven for a few minutes before being fed, so that all dampness is removed and the charcoal put in condition to give the best results.

A short time ago we had some of the chickens which are being fed on milk alone, and though the work is not practical for everybody it is proving a paying business for those who are now in it.

A large firm in the meat packing business has a very large farm where thousands of chickens are raised and thousands more are purchased from the farmers when very small. They are fed on nothing but new milk with all the cream in it, the farmers bringing their milk the same as to a creamery and receiving the same price for it.

The chickens are never fed grain on any other food, and are stuffed with milk as long as they will take it, being fed many times each day. It is fed to them through a small tube attached to a hand pump, the hose being placed in the chicken's mouth and the milk pumped as long as they will take it. It is said that after being fed in that way a few times, the chicks will run to meet the man when he comes to feed them, fighting with each other for the first chance.

The flesh of such chickens is very white and tender and we could tell at a glance that they were not ordinary chickens. The flesh has a very delicate flavor and the fowls bring a high price in the market, being especially fine for sick people—though they are very nice! I prefer a grain fed fowl for my own use.—Marion Meade in Farmers Review.

Bran and Oats.

A mixture of bran and oats makes a good feed for almost any kind of farm animals. Out of these two come strong muscles and vigor. They are frequently as cheap as corn and as a stock feed are far superior to it. For growing horses this feed is to be strongly recommended.

Farm Butter for Exhibition.

We advise all farmers to take part in dairy exhibits whenever they have the opportunity. Farm butter for exhibition should be made more carefully than that for the general trade. This may not sound like good advice, but the practice is in keeping with that followed by the creameries. Some butter-makers argue that butter for exhibition should be just ordinary butter, the true average of that sent out to the trade. If all buttermakers would agree to this plan it would be the best one to follow, but we know for a fact that when creameries exhibit at fairs or even at work, exhibitions they use a butter far above the ordinary in quality. Thus at the great world's fair held in St. Louis, Minnesota carried off the best premiums. The dairymen of other states found fault with the Minnesota dairymen, because they claimed the butter made was far superior to that turned out by these creameries in ordinary times. From the creameries, inspectors had been sent out that collected the cleanest milk from the best farms and re-sorted that again after they got to the creamery, using extraordinary care in every step taken in the securing of the milk.

In the making of that butter every precaution was taken that was possible to take.

The farmer that makes butter for exhibition must follow the general tactics. The exhibits are not generally competitive tests of ordinary qualities of butter; they are a trial of skill in making butter, and no one expects that they will be of the merely average quality. When the farmer is preparing to make butter to send to any exhibit he should make sure first that it is perfectly clean, and that the cows are washed before being milked. This is done, no matter how clean the cows may be. There is a very fine dust that works off from the skin of the cow and this dust may carry with it bacteria that will give an "off" flavor to the butter. If the cows are washed, this dust will not fall into the pail. The milk should be drawn into a special pail, one that has at least three-quarters of the top covered. The milk should be used only from the cows nearly fresh in milk, because the butter globules in such milk are very large, and butter made from them shows a better grain than that made from the milk of cows far along in their period of lactation. The cream should be churned at a very low temperature, as low as 50 degrees. It will take a long time to churn at this temperature in the ordinary churn, but the farmer can afford to put a little extra work upon the product that is to enter into competition with other products. Whoever makes the butter should make a study of the process, because there are a great many things connected with buttermaking that cannot be given in even an extended article on the subject.

Improving Dairy Cows.

Most of our farmers keep their best cows and raise the heifers from them to take the place of those culled out from time to time. Where a good animal is available at a reasonable price, purchases are made occasionally. In my opinion the best means of improving the quality of our dairy cows is to breed them only to pure-bred sires, descended from profitable milkers, care being taken to select sires from one breed only. By a careful selection of the progeny from such sires a good herd of cows is soon established. The occasional addition to the herd of some outstanding heifer or cow if procurable at reasonable prices is certainly to be recommended.—John Michels, Clemson College, South Carolina.

Seed Oats.

Recently a farmer was telling a representative of the Farmers' Review of the experience of a neighbor in the matter of seed oats. This man had grown the same kind of oats on his farm all his life and his father had grown the same variety before him. They were not a very profitable variety of oats being light in weight and not heavy yielding. But their owner believed that there was no difference in oats and continued to grow them. Before seeding oats one spring, he had a wagon box full that he thought should be cleaned, so he hauled them to a mill nearby and asked the miller to clean them. The miller was something of a philanthropist and wanted to see the man grow better oats. So he said to him, "I have some oats that are much heavier and better than yours. I will exchange with you taking the oats you have brought if you will pay me ten cents a bushel extra for my oats." The farmer was suspicious of the offer of the miller and declared that his oats were as good as those of the miller and that he would not take the oats of the miller and wanted his own oats. The miller then said, "I will give you enough to seed a ten-acre field, if you will take the next ten acres and seed with your own oats. All I ask is that you give me one-half of the increase that my oats show over yours." The farmer thought he was getting a large amount of seed for nothing and readily agreed to do as the miller requested. After the harvest of that season's oats, the farmer one day came driving up to the miller with a load of oats. He said, "Here is the part of the oats that belong to you. I stick by the bargain I made." The yield upon the ten acres of oats grown from the oats of the miller had been nearly double those grown from the seed on the other ten-acre field. One-half the difference was two full wagonloads of oats. This lesson impressed itself upon the farmer and led to the abandonment of the use of the oats that had been in the family for two generations.—Farmers' Review.

Windows of Poultry Houses.

There is controversy among poultry raisers as to whether the windows of poultry houses should be large or small. The men in favor of large windows say they wish to get a great deal of light into the houses. Those in favor of the small windows say that the glass cools off rapidly at night and that poultry houses with large windows are colder than poultry houses with small windows. All of our investigations, however, point to the large windows as being the most serviceable. Is it true, that the more glass the colder the house, but it is also true that if the fowls are properly protected from drafts, a few degrees of cold more do not count for anything. In many of our poultry establishments now, the windows are being merely covered with cloth, and the birds are entirely comfortable in such houses. There should be large windows on the east south and west sides of all poultry houses. This lets in the sunlight which is a powerful germicide and which dries up the moisture in the poultry house. Moisture is an enemy to nearly all farm stock, and the drier we can keep the poultry the better. The poultry enjoy the sun streaming in through the windows.

Stimulating Appetite.

The appetite of animals may be improved by changing the feed. A variety of food seems to stimulate the appetite. For this reason probably better results are obtained from feeding animals on many foods than on one food.

WILDCAT HAD BUSY NIGHT.

Cleared Out Henhouse and Was Waiting for Farmer's Arrival.

Henry Carlon, who resides twenty-five miles up Crooked river, had seventy five pure blooded chickens in his henhouse recently. One night not long ago he heard his dog barking at some length, but as a high wind was blowing he thought the dog was disturbed on that account and did not go out to ascertain the cause.

Next morning he arose about 5 o'clock, and on going out found his dog sitting quietly by the broken glass window of the henhouse. He thought this action peculiar and opened the henhouse door, when a huge wildcat leaped at his breast and hurled him to the ground. Mr. Carlon gathered himself together and made for the house, where he got his gun and returned to the fray, to find the big cat serenely awaiting him. One shot dispatched the varmint.

On taking a look at the henhouse Mr. Carlon was confronted by a pile of dead chickens which the cat had killed and heaped up. Every one of the seventy-five choice fowls had been killed and placed in the heap.—Pineville Journal.

Half Hen and Half Duck.

Policeman Joseph Lussier of Willimantic, has a queer freak chicken. The question which perplexes the observer is whether the freak is a hen or a duck. The hen-duck was hatched last May, and it has always borne the eccentricities herewith described. Its breed is the white Wyandotte. It has the head of a pullet and other characteristics, but its walk, posture, etc., are like the duck's. When walking its body assumes the upright position, as in the picture. Its tail is short and stubby and has that peculiar wag such as only the duck can give it, and its legs and feet resemble those of a duck, though the feet lack a web. When it tries to cackle it makes a sound which is seemingly a mixture of a cackle and a quack. It eats from the ground like a duck and drinks a

great amount of water. As yet the freak has not laid an egg or essayed to swim, and these may determine later on to which family it belongs.—New York Herald.

Flogging Not Ancient Custom.

Flogging, in public and otherwise, is not of medieval origin. In the middle ages ridicule and not physical suffering was the means employed for the correction of wrong-doing. Hence the pillory, the stocks and the theswe—a chair suspended high over the heads of the crowd, in which women, generally scolds, were brought to a sweet reasonableness—but the whipping post belongs to the Tudor age. The Elizabethan servant question was met by flogging girls for idleness on Sunday morning. But it was in the Hanoverian period that flogging was carried to excess. As late as 1691 six women were publicly flogged in Gloucester, England, because they had been found bearing